

Stir-Fried Pork and Soybeans

<http://userealbutter.com/2008/06/08/chinese-stir-fried-pork-soybeans-recipe/>

1/2 lb. pork meat, cut into strips (I prefer dark meat)
1 lb. shelled soybeans (edamame), thawed
3 stalks green onions, cut into 1-inch strips
3 cloves garlic, roughly chopped
3 tbsps soy sauce
2 tbsps sesame oil
1 tbsp cornstarch
2 tbsps vegetable oil

Mix the pork meat with the cornstarch, soy sauce, and sesame oil until the pork is evenly coated. Heat vegetable oil over high heat in a large sauté pan (frying pan, wok, whatever). When oil is hot, add garlic and green onions and sauté until fragrant. Add the pork to the pan and stir-fry until pork is nearly cooked. Add the soybeans and sauté for another 2-3 minutes. Serve hot.